# Culinary Arts Articulation Agreement

## **Between**

Secondary School: White Mountains Regional High School

Whitefield, NH

Secondary Program: Culinary Arts

And

Postsecondary School: New Hampshire Community Technical

College Berlin, NH

Postsecondary Program: Culinary Arts

## **Effective Dates**

**From:** June 1,2002 **To:** June 30,2007

# **General Expectations**

#### New Hampshire Technical College at Berlin responsibilities:

- Provide staff to assist with student/parent orientation.
- Offer the opportunity for student visits to NHTC.
- Develop peer mentors so that WMRHS students can shadow NHTC students.

#### White Mountains Regional High School responsibilities:

- Provide a program that integrates academic and vocational-technical education.
- Expose students to career options and the opportunity available for articulation with NHTC.
- Provide counseling for students and parents interested in post-secondary education.
- Coordinate with NHTC faculty to review curriculum.
- Sponsor activities with the NHTC when possible.

#### **Student responsibilities:**

- Visit with NHTC faculty, students and programs in areas related to career interests.
- Obtain program instructor's recommendation.
- Maintain necessary GPA with a 90% attendance rate.

#### Terms and Conditions:

- ✓ Prior to graduating from WMRHS, student will be able to apply for admission to New Hampshire Technical College, Berlin Campus.
- ✓ Students enrolled in the high school culinary arts courses may have the opportunity to earn college credit if/when the following criteria is met:
  - a. A review of the high school transcript indicates attainment of skills and standards comparable to postsecondary courses
  - b. An attendance record of no less than 90%
  - c. A grade point average of 2.5 or higher

#### Note:

The credit earned is a college credit and may be applied toward graduation from the New Hampshire Technical College, Berlin Campus. The College Transcript will read: Credit by waiver of the NHTC Course. The grade will not count in the college cum. \* Running Start may be available for students who choose to receive full credit and grade transfer.

# **WMRHS Sequence of Instruction**

## Names and Sequence of Courses:

1.	English	4 cr.	4.	Culinary Arts 1.	2 cr.
2.	Math	3 cr.	5.	Baking.	2 cr.
3.	Introduction to Cooking.	2 cr.	6.	Culinary Arts 2.	2 cr.

# **NHCTC-Berlin Sequence of Instruction**

Names and Sequence of Courses: *Courses eligible for transfer credit.* 

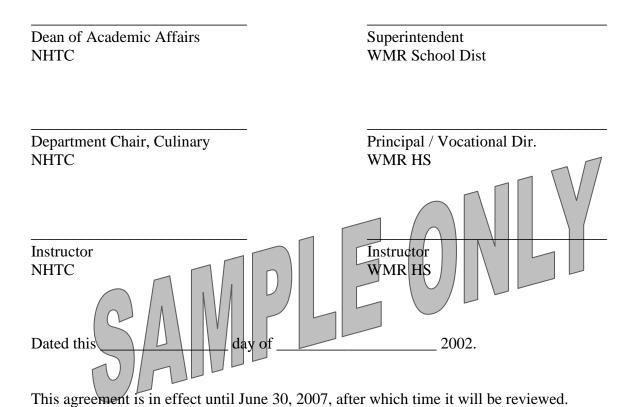
## First Year

1. CUL 111.Soups Sauces and Basic1, CUL 117.Introduction to BakingTechniques.2. CUL 112.Introductory Food Prep.3. CUL 118.Patisserie3. CUL 113.Hot Food Techniques4. CUL 121.Baking Theory4. CUL 114.Pantry5. CUL 122.Introduction to Garde5. CUL 115.Food Theory and MeatManger	Fall Semester	Spring Semester
Techniques.  2. CUL 112. Introductory Food Prep. 3. CUL 113 Hot Food Techniques 4. CUL 114 Pantry 5. CUL 115 Food Theory and Meat  2. CUL 118. Patisserie 3. CUL 119. Classical Desserts 4. CUL 121. Baking Theory 5. CUL 122. Introduction to Garde Manger		<del> </del>
<ol> <li>CUL 112. Introductory Food Prep.</li> <li>CUL 113. Hot Food Techniques</li> <li>CUL 114. Pantry</li> <li>CUL 115. Food Theory and Meat</li> <li>CUL 121. Baking Theory</li> <li>CUL 122. Introduction to Garde Manger</li> </ol>	<u>*</u>	7 7 1
<ul> <li>3. CUL 113 Hot Food Techniques</li> <li>4. CUL 121. Baking Theory</li> <li>5. CUL 114 Pantry</li> <li>5. CUL 115 Food Theory and Meat</li> <li>4. CUL 121. Baking Theory</li> <li>5. CUL 122. Introduction to Garde Manger</li> </ul>	<del></del>	
4. CUL 114 Pantry 5. CUL 115 Food Theory and Meat  5. CUL 122 Introduction to Garde Manger		
5. CUL 115 Food Theory and Meat Manger	3. CUL 113 Hot Food Techniques	4. CUL 121. Baking Theory
	4 <u>. CUL 114 Pantry</u>	5. CUL 122 Introduction to Garde
Fabrication 6. CUL 123. Table Service and	5. CUL 115 Food Theory and Meat	Manger
	Fabrication	6. CUL 123. Table Service and
6. CUL 116—Food Service Sanitation   Mixology	6. CUL 116 Food Service Sanitation	Mixology
7. ENG 120. College Composition or 7. ENG 120. College Composition or	7. ENG 120 College Composition or	7. ENG 120. College Composition or
Elective		
Summer Semester		
CUL211 Work Internship	CUL211	Work Internship

## Second Year

Fall Semester		Spring Semes	<u>ter</u>
1. COM 103.	Intro. to Spreadsheets	1. CHE 112.	Nutrition
2. CUL 212. I	Patisserie International	2. CUL 219.	Regional American Cuisine
3. CUL 213. (	Charcuterie	3. CUL 220.	A la Carte Cookery
4. CUL 214. 1	Buffet	4. CUL 221.	International Cuisine
5. CUL 215. I	Food Sculpture and Design	5. CUL 222.	Food Service Management
6. CUL 216. I	Menu Anal. and Rest. Des.	6. CUL 223.	History and Culture Theory
7. CUL 217. 1	Buffet Theory	7. CUL 224.	Healthy Cuisine
8. CUL 225. I	Restaurant Techniques	8. CUL 226.	Advanced Rest. Techniques
9	English / SS Elective	9. CUL 227.	Product Purch. and Mktg

# **Signatures**



Any major changes in either schools curriculum will call for review and update of this

agreement.